

G. B. Russo & Son®

INTERNATIONAL GROCERY SINCE 1905
 ITALIAN - MIDDLE EAST - REGIONAL SPECIALTY FOODS, DELI, WINES, COOKWARE AND MORE!
 PHONE (616) 942-2980 ~ FAX (616) 942-2295
 2770 29TH ST. S.E. ~~~ GRAND RAPIDS, MI 49512-1719

Courtesy of: Sebastiani Vineyards

Yield: 6 servings

Risotto with Mushrooms

Amount	Measurement	Prep Type	Ingredient	Comments
1/2	cup		butter	
1	medium	minced	onion whole	
1 1/2	cups	raw	rice	
1	can	sliced	mushrooms	drained
1/8	teaspoon	powdered	saffron threads	OPTIONAL
4 to 5	cups liquid	boiled	chicken broth	
1/2	cup liquid		chardonnay	
1/2	cup	grated	Villa Russo Parmesan cheese	
1/2	cup	shredded	Swiss cheese	
to taste	dash		salt	
to taste	dash	ground	white pepper	



1. Melt the butter in a large, heavy skillet. Add onions and sauté very slowly, stirring frequently. Do not let them brown. Add rice, then mushrooms and stir gently for a minute or two. Add salt and pepper to taste and stir frequently for about 10 minutes.

2. Dissolve saffron in a tablespoon of heated wine, and then add to rice with remaining wine. Add chicken broth a little at a time, stirring for about 25 minutes until rice is tender and all the liquid is absorbed. Stir in the cheese just prior to serving.

Suggested Wines: Sebastiani Chardonnay, Pepperwood Grove Sauvignon Blanc

Yield: 6 servings

Spaghetti with Zucchini

Amount	Measurement	Prep Type	Ingredient	Comments
to taste	dash		salt	
to taste	dash	ground	black pepper	
1	ounce		butter	
4	tablespoons	grated	Villa Russo Romano cheese	
2	pounds	thinly sliced	zucchini	
1	teaspoon	dry	basil	or 10 to 12 leaves fresh
1	pound		spaghetti, thin	or bucatini
4	cups liquid		vegetable oil	



1. Cut zucchini into approximately 1/8-inch slices. Set in colander and sprinkle with salt. Let zucchini sit for 1 hour to drain thoroughly. Deep fry zucchini slices a few at a time in hot oil until golden brown.

2. Remove from pan with slotted spoon, draining well. Set zucchini slices aside in a large bowl. Sprinkle with Villa Russo Romano cheese, basil and pepper. Keep warm. Cook spaghetti or bucatini al dente. Toss spaghetti or bucatini with the zucchini slices. Serve immediately.

Romano: One of the most popular Italian cheeses. It is very sharp and piquant. Release the robust flavor by grating on pasta, soups and salads. Aged a minimum of 5 months.

Suggested Wines: Frescobaldi Chianti, Louis Martini Zinfandel